

Title	Deal effectively with waste in food operations			
Ofqual unit ref	L/602/0636			
Level	2	Credit value	2	GLH
				8
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
<p>1 Separate waste according to company procedures</p> <p>2 Store waste according to company procedures</p>			<p>1.1 Separate waste</p> <p>1.2 Handle waste safely and hygienically</p> <p>1.3 Put waste in the correct place</p> <p>1.4 Keep waste in the correct place and separated from ingredients and products</p> <p>1.5 Use correct tools and equipment for the handling of waste.</p> <p>2.1 Remove waste from production areas</p> <p>2.2 Store waste following company procedures</p> <p>2.3 Check production areas for waste that should be removed</p> <p>2.4 Contain waste and avoid spillage when moving waste in production areas</p> <p>2.5 Identify and deal with problems associated with the collection and storage of waste.</p>	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, deal effectively with waste in food operations. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	